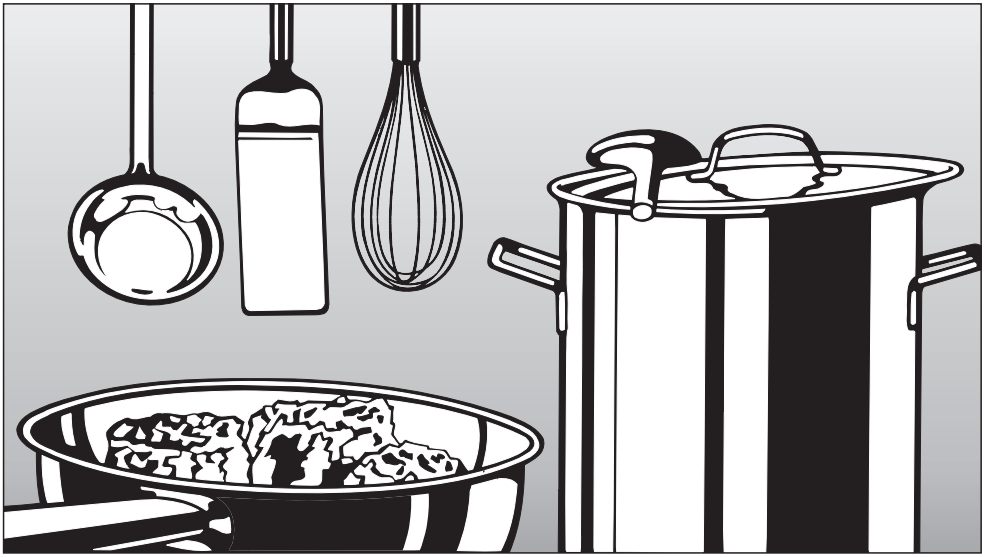
Miele

Operating Instructions



Gas Cooktops
KM 342
KM 344

To prevent accidents and machine damage, read these instructions **before** installation or use.

USA CDN

M.-Nr. 05 649 300

WARNING:
If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

– **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**

– **WHAT TO DO IF YOU SMELL GAS**

- **Do not try to light any appliance.**
- **Do not touch any electrical switch.**
- **Do not use any phone in your building.**
- **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas supplier, call the fire department.**

– **Installation and service must be performed by a qualified installer, service agency or the gas supplier.**
(In Massachusetts a licensed plumber/gasfitter)

– **Note to the installer:**
Please leave this instruction book with the consumer for the local electrical/gas inspector's use.

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IMPORTANT SAFETY INSTRUCTIONS

Installation and connection

When using your gas appliance follow basic safety precautions including the following:

- Read all instructions before using for the first time.
- Be certain your appliance is properly installed and grounded by a qualified technician.
- To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. If there is any doubt, have the electrical system of the house checked by a qualified electrician. The manufacturer cannot be held responsible for damages caused by the lack, or inadequacy of, an effective grounding system.
- Do not connect the appliance to the main electrical supply using an extension cord. Extension cords do not meet the safety requirements of this appliance.
- Before servicing, turn off the gas valve and disconnect the power supply by either removing the fuse, unplugging the unit or manually “tripping” the circuit breaker.
- This equipment has not been designed for maritime use or for use in mobile installations such as aircraft or recreational vehicles. However, under certain circumstances it may be possible for an installation in these applications. Please contact the nearest Miele Dealer or the Miele Technical Service Department with specific requirements.
- After connecting the appliance test for leaks according to the installation instructions.
- If there is any doubt concerning installation contact Miele’s Technical Service Department.

USA 1-800-999-1360
techserv@mieleusa.com

CDN 1-800-565-6435
service@miele.ca

Correct usage

- Do not operate the cooktop until it is properly installed in the countertop.
- This appliance is intended for residential cooking only.
- Use the appliance only for its intended purpose. The manufacturer cannot be held responsible for damages caused by improper use of the cooktop.
- To prevent fires, ensure that curtains or any other window covering do not blow over or near the burners.
- For safety reasons never use the cooktop to warm or heat the room.
- Install the cooktop in a room that has sufficient ventilation.
- This appliance must not be set up or operated outdoors.
- Do not use aluminium foil to line any part of the cooktop.
- For proper lighting and performance of the burners, keep the ignitors clean and dry.
- Make sure all the components of the gas burners are assembled correctly before using the cooktop.
- Ensure that any burners in use are always covered with a pan.
- Do not use pans that extend past the burner grate. Using larger pans may cause the flames to spread out and damage the surrounding countertop or other countertop appliances. The proper pansize will also improve efficiency.
- For safety and stability, do not use pans with a bottom diameter smaller than the burner grate.
- Do not store aerosols, gasoline, combustibles or any other flammable materials underneath or adjacent to the cooktop.
- Only certain types of glass/ceramic, earthware, or other glazed cookware are suitable for use on a cooktop without breaking due to a sudden temperature change.

Protection from damage

- Do not use a steam cleaner to clean the appliance. Steam could penetrate electrical components and cause a short circuit.
- Spills containing salt or sugar should be removed immediately, to prevent stains.
- In areas subject to infestation by cockroaches or other vermin, keep the appliance and its surroundings clean at all times. Any damage caused by pests will not be covered under warranty.

Personal safety

The burners become very hot when in use. Make sure that no one comes in contact with the burners.

Children should not be left alone or unattended in an area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

Do not store toys or items of interest to children in cabinets above or behind the cooktop. Children climbing onto the cooktop to reach these items may become seriously injured.

Do not allow children to operate or play with the cooktop. Keep all pans out of the reach of children.

Use only dry, heat resistant potholders. Moist or damp potholders used on hot surfaces can result in steam burns. Do not let the potholder touch the hot burners. Do not use towels or other bulky items near the appliance.

Wear proper apparel. Loose fitting or hanging garments should never be worn while using the appliance.

Do not heat unopened food containers. Build-up pressure may cause the container to burst and result in injury.

Do not store items on the cooktop when not in use.

Do not let cooking grease or other flammable materials accumulate on the appliance.

Do not leave the cooktop unattended while in use. Boil-overs cause smoking, and greasy spill-overs may ignite.

Do not use water on grease fires. Smother any fire or flame, or use a dry chemical or foam-type extinguisher.

Do not flambé under an exhaust hood. Flames could be drawn up into the hood by the suction or the grease filters may ignite.

Take care that drafts like those from fans or forced air vents do not blow flammable material toward the flames or push the flames so that they extend beyond the edges of the pan.

For safety reasons the flame should be adjusted to be the same size as the bottom of the pan or smaller. Do not use small pans with high flame settings as the flames can lick up the sides of the pan.

Only use cooking utensils suitable for cooktop use.

Always position handles of utensils inward so they do not extend over adjacent work areas, burners or the edge of the cooktop.

If there is a drawer directly underneath the appliance without any wooden base in between, ensure that no aerosols, combustible liquids or other easily flammable materials are kept in it. If cutlery inserts are to be placed in the drawer, these must be made of heat-resistant material.

Damage to the appliance

In the event of damage or a defect, turn off the appliance immediately. Turn off the gas shut off valve, and disconnect completely from the electricity supply. Contact the Miele Technical Service Department.
Do not use the appliance until it has been repaired.
Ensure power is not supplied to the appliance while repair work is carried out.

Repairs should only be performed by qualified technicians to ensure safety. Repairs and other work by unqualified persons could be dangerous. Under no circumstance open the outer casing of the appliance.

While the appliance is under warranty repairs should only be performed by a Miele authorized service technician.

Further safety notes

When using a portable appliance near the cooktop, make sure that its power cord does not come into contact with the cooktop.

Always make sure food is sufficiently cooked or reheated. If in doubt, select a longer cooking or reheating time.

Always cook pork thoroughly to ensure that the meat is safe to eat.

Do not use containers made of plastic or aluminium. They may melt at high temperatures.

Do not heat empty pots or pans, they may be damaged.

Before discarding an old appliance, disconnect it from the gas supply and electricity and cut off the power cord to prevent it from becoming a hazard.

SAVE THESE INSTRUCTIONS

Disposal of packing materials

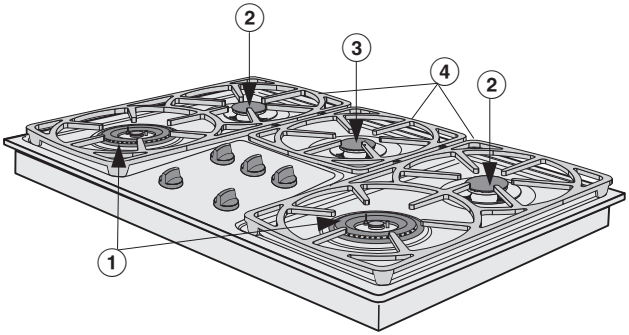
The cardboard box and packing materials are biodegradable and recyclable. Please recycle.

Disposal of an old appliance

Old appliances contain materials that can be recycled. Please contact your local recycling authority about the possibility of recycling these materials.

Before discarding an old appliance, disconnect it from the gas and electricity supply and cut off the powercord to prevent it from becoming a hazard.

KM 342



① Wok burner

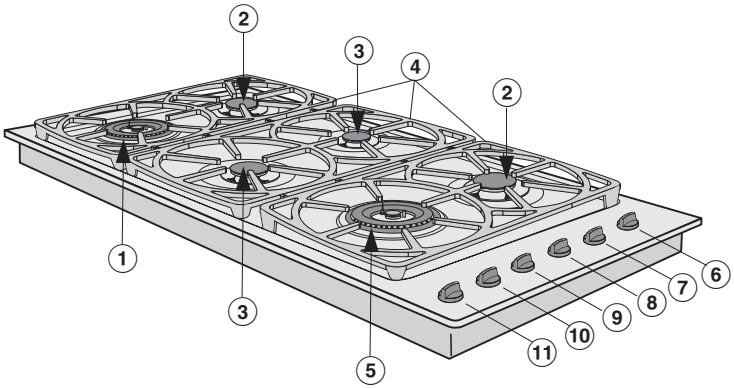
② Normal burner

③ Fast burner

④ Grates

The layout of the control knobs correspondends with the layout of the burners.

KM 344



① Wok burner small

② Normal burner

③ Fast burner

④ Grates

⑤ Wok burner large

Control Knobs:

⑥ Left rear burner

⑦ Center rear burner

⑧ Right rear burner

⑨ Front left burner

⑩ Front center burner

⑪ Front right burner

Accessories

A griddle plate and simmer plate are available as additional accessories.

A separate conversion kit is available if the appliance is to be connected to LP.

For purchase contact your Miele dealer or Miele's Technical Service Department.

Cleaning and heating for the first time

This appliance must be cleaned before using for the first time.

- Wash the gas burner assembly in a mild solution of water and liquid dish soap. Wipe dry and reassemble them in the proper order (see the "Cleaning and care" section).
- Wipe the cooktop with a damp cloth and dry thoroughly.

Metal components have a protective coating which may give off a slight odor the first time your new appliance is heated.

The smell and any vapors will dissipate after a short time and do not indicate a faulty connection or appliance defect.

Fast-Ignition-System

The gas cooktops are equipped with a Fast-Ignition-System incorporating the following features:

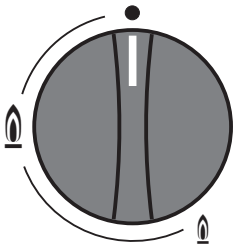
– The control knob can be released immediately after ignition of the flame.

– If the flame goes out during use, e.g. from a draft, the burner will automatically be relight.
If reignition is repeatedly unsuccessful, the gas supply will be automatically cut (see "Safety cut-out feature").

Turning on and off, Regulating

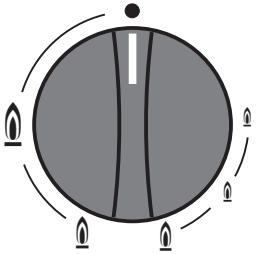
The control knob is used to light the burner and to regulate the strength of the flame.

Normal / Fast burner



- Cooktop is turned off
- Highest flame
- Lowest flame

Wok burner



- Cooktop is turned off
- Highest flame:
  inner and outer burner
  are both at their highest setting.
- High flame:
  outer burner is at the lowest setting
  inner burner is at the highest setting.
- Low flame:
  outer burner is turned off,
  inner burner is at the highest setting.
- Lowest flame:
  outer burner is turned off,
  inner burner is at the lowest setting.

Turning on:

- To light a burner press down and turn the corresponding control knob counter-clockwise to the largest flame symbol. The ignitor will click and ignite the gas. Release the knob.

The ignition process lasts max. 4 seconds. The flame should light within this time. If the burner does not light, repeat the process.

If the burner does not light at the second attempt, turn the control knob to "●" and see chapter "Problem solving guide".

- Now you can adjust the knob to the desired setting.

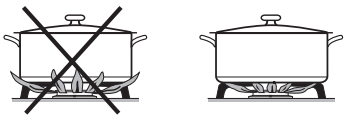
Regulating the wok burner

The inner and outer burners are both controlled by one control knob. There is a stop at the 6 o'clock position that requires you to press the knob down while turning it in order to get from the high flame to the low flame zone.

- To reduce the flames from a high to low setting, turn the control knob counter-clockwise until you reach the stop. Press the knob down to pass the stop, then release the pressure and set the cooktop to the desired setting.
- To increase the flames from a low to high setting, turn the control knob clockwise until you reach the stop. Press the knob down to pass the stop, then release the pressure and set the cooktop to the desired setting.

Since the outer portion of the flame is much hotter than the center, the flame should be set so that it does not spread beyond the sides of the pan. Flame tips which extend beyond the sides of the pan are hazardous.

Turning off:



- Turn the control knob clockwise to "●".

This stops the flow of gas and turns off the cooktop.

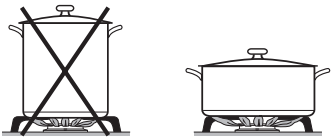
Do not turn the knob clockwise past the symbol "●" or force it past the stop at the 6 o'clock position. Doing so may damage the regulator.

Pans

Pan size

– Set the cooktop to a high flame when using a large diameter pan and low flame when using small diameter pans.

– Generally, wide / shallow pans will heat up quicker and cook more evenly than narrow / tall ones.



– Using oversized pans may cause the flames to spread out and damage the surrounding countertop or other countertop appliances.

– Do not use small pans with high flame settings as the flame can lick up the sides of the pan.

– Pots with a smaller diameter than the pan support and pots that do not sit securely (without wobbling) are hazardous and should not be used.

Suitable pans

Wok burners:
You can use a wok on the special wok burners with out any additional rings, trivets etc.

Any heat resistant pan can be used on a gas burner.

Unlike pans used on an electric cooktop, the bases do not need to be even for good results.

Thick pan bases will give more even results, as hot spots are reduced due to better heat distribution.

Thin pan bases will conduct the heat faster but not as evenly as thick pan bases. Stir the food frequently to prevent burning.

Safety cut-out feature

This appliance is equipped with an ignition safety control. This control cuts the gas supply if the flame goes out and re-ignition is unsuccessful.

- To re-ignite the burner, turn the control knob to "●", then follow the procedure outlined in "Turning on and off, Regulating".

The safety cut-out feature is not operated by electricity, it will be active if the appliance is in use during a power failure.

Using the cooktop during a power failure

The automatic re-ignition does not work during a power failure, but you can light the flame manually.

- Press down and turn the desired control knob counter-clockwise to the largest flame symbol.
- While holding down the knob, light the gas at the burner with a match.
- When the flame appears, keep the control knob pressed in for about 8-10 seconds to allow for the ignition safety control to reach operating temperature.

Under no circumstances use a steam cleaner to clean this cooktop. Pressurized steam could cause permanent damage to the surface and to components for which the manufacturer cannot accept responsibility.

Do not use any sharp or pointed objects which could damage the seal between the frame and the countertop.

Never use scouring agents, pads, abrasive cleaning agents, or strong cleaners e.g. oven sprays, stain or rust removers, as these could damage the surface of the appliance.

Keep the ignitor in the burner dry. If it gets wet it will not spark.

Dry your cooktop thoroughly after cleaning it to prevent lime deposits.

Grates

Let the appliance cool down to a safe temperature before removing the grate. Clean the grate, cooktop and knobs with a sponge and a mild solution of warm water and liquid dish soap. Soak baked or hardened spills.
Dry the cooktop and grate thoroughly after cleaning.

Stainless steel

Stainless steel surfaces can be cleaned using a non-abrasive stainless steel cleaner.

To help prevent resoiling, a conditioner for stainless steel can also be used. Apply sparingly with even pressure.

Stainless steel colored knobs

These controls may become discolored or damaged if not cleaned regularly.
Do not use a stainless steel cleaner on the knobs or knobs.

Spills containing salt or sugar should be removed immediately to prevent stains.

Cleaning the burners

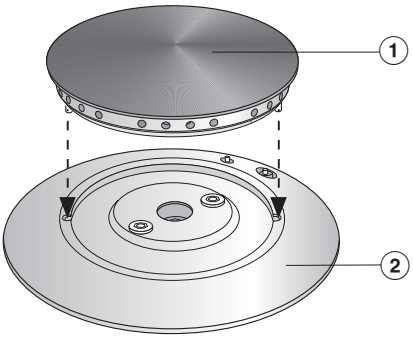
The burners can be dismantled and cleaned when cold.

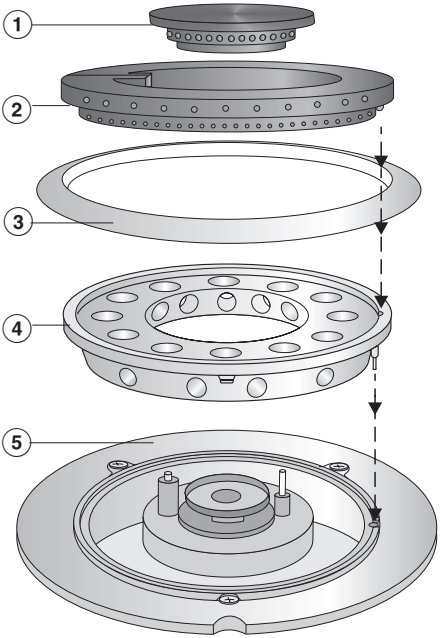
- Remove the burner parts and wash them in a solution of hot water and liquid dish soap. Dry them thoroughly. Make sure that the flame holes are clean and completely dry.
- Wipe the burner base clean with a damp cloth and then dry.
- Gently wipe the ignitor and ignition safety control with a well wrung cloth, and then wipe dry.

Make sure that no liquid gets into the appliance.

Reassemble the normal / fast burners as follows:

- Place the burner cap, ①, onto the burner base, ②, so that the notches fit into the holes (see arrows).





Reassemble the wok burner as follows:

- Place the burner head, ④, on to the burner base, ⑤.
- Fit the burner ring, ③.
- Fit the large burner cap, ②, on to the burner head, ④.
- Seat the small burner cap, ①.
- Put the grates in place.

Make sure that the parts of the burner are reassembled in the correct order after cleaning.

It is important that:
1. Top and bottom are not reversed.
2. The notches and holes align and fit together snuggly.

All repairs should be performed by a trained technician in strict accordance with national and local codes. Any repairs or maintenance performed by unqualified personnel could be dangerous.

Some minor problems can be fixed without a service call.

What if ...

... the burners do not ignite after several attempts?

Check if:

- the burners are assembled correctly.
- the gas valve is open.
- the burners are dry and clean.
- the flame holes in the burners are clean and unblocked.
- the ignitors are wet.
- the cooktop is plugged in and that the circuit breaker has not tripped. If lack of power is the problem, the cooktop can be lit with a match. See "Using the cooktop during a power failure".

... the flame goes out after being lit?

- Check whether the burners are assembled correctly.
- Make sure the gas holes in the burner ring are clean and open.

... the ignitors no longer work?

- Check if there is food residue between the ignitor and the burner.
- Make sure the ignitor is dry.

... the flame appears different than usual?

Check whether the burners are assembled correctly.

	KM 342 G		KM 344 G	
	NG / LP-Gas		NG / LP-Gas	
Normal burner	**BTU/hr**	**kW**	**BTU/hr**	**kW**
Max. output	9.000	2.6	9.000	2.6
Min. output	1.700	0.50	1.700	0.5
Fast burner				
Max. output	12.000	3.5	12.000	3.5
Min. output	2.500	0.75	2.500	0.75
Wok burner left				
Max. output	15.300	4.5	15.300	4.5
Min. output	620	0.18	620	0.18
Wok burner right				
Max. output	15.300	4.5	16.500	4.8
Min. output	620	0.18	620	0.18
All burners				
Max. output	60.600	17.7	73.800	21.5

Connection

Gas connection

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

In Massachusetts a licensed plumber/gasfitter is required.

The appliance comes set for either Natural gas or LP Gas. With a special conversion kit it can be converted for use with the alternative type of gas.

The conversion is described in the Installation instructions.

Should you have any questions, please call the Miele Technical Service Department at:

USA 1-800-999-1360
techserv@mieleusa.com

CDN 1-800-565-6435
service@miele.ca

Electrical connection

The automatic ignition requires that the cooktop be connected to a 120VAC, 60 Hz power supply. The supply line should be protected by a 15A fuse.

Actual power consumption (during ignition only) is 25W.

This appliance is equipped with a grounded 4.0 ft. (1.2 m) long power cord (3 prong plug) ready for connection to the appropriate outlet.

Please place the power outlet so that it is accessible after the appliance has been installed in the countertop.

Do not cut or remove the grounding prong from the plug. If the plug does not fit the outlet, have the proper outlet installed by a licensed electrician.

In the event of a fault which you cannot correct yourself please contact:

your Miele Dealer

or

the Miele Technical Service Department

USA 1-800-999-1360
techserv@mieleusa.com

CDN 1-800-565-6435
service@miele.ca

When contacting the Technical Service Department please quote the model and serial number of your appliance. These are shown on the data plate.

Please paste the copy of the unit's data plate here.

Miele

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